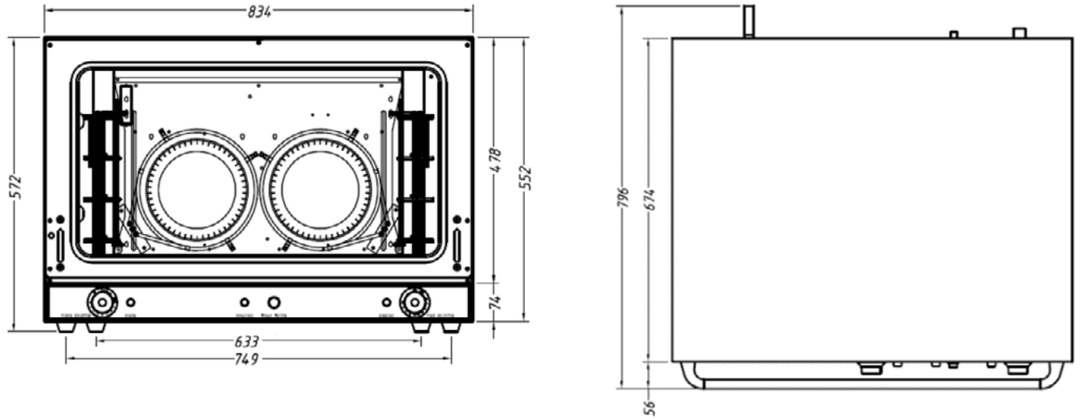


HDSECO-8A
(Stand Not Included)

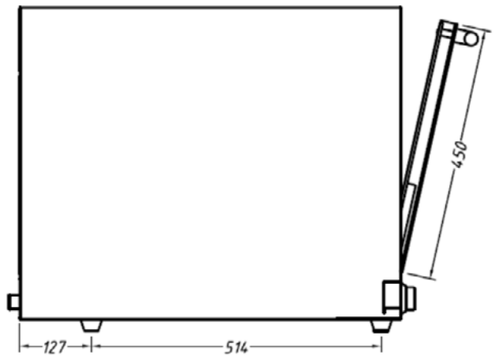
STANDARD FEATURES

- Stainless steel structure
- 120 minutes timer with bell reminder
- S/S handle with Bakelite base
- Temperature control varies from 30~300°C (86~572 °F)
- Temperature limiter set at 360°C with manual reset for safety
- Four 18” × 26” (457 × 660 mm) baking grids supplied as standard — US full-sheet size
- Accepts US 18” × 26” trays in place of the grids, or European 400 × 600 mm trays placed on the grids
- Double visual toughened glass
- Double fans with circular heaters for even temperature
- Auto-reverse cycling (90s~13s~90s) for better heat distribution
- Round cornered chamber for easy cleaning
- Special baffle plate to control temperature evenness
- Manual steaming function
- Water connection required for steaming: 1/2” water line to the solenoid valve; water hardness 0.5°–5°F (French Degree); water pressure 50–200 kPa (7–29 psi).
- 116 Litres capacity cavity
- Chamber illuminator
- Available in S/S cavity or enameled cavity
- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

ELECTRIC COOKING Electric Convection Oven



HDSECO-8A



MODEL	CAVITY SIZE (WxDxH)	PRODUCT (WxDxH)	TRAY SIZE (WxDxH)	CAVITY MATERIAL	POWER	NW
HDSECO-8A	700 x 460 x 360 mm 27.6 x 18.1 x 14.2 inch	834 x 796 x 572 mm 32.8 x 31.3 x 22.5 inch	457 x 660 mm 18 x 26 inch	Enameled	3,800–5,000 W (208–240 V/1 ph) 6,400 W (380 V/3 ph)	73 kg 161 lbs
HDSECO-8AS	700 x 460 x 360 mm 27.6 x 18.1 x 14.2 inch	834 x 796 x 572 mm 32.8 x 31.3 x 22.5 inch	457 x 660 mm 18 x 26 inch	S/S	3,800–5,000 W (208–240 V/1 ph) 6,400 W (380 V/3 ph)	73 kg 161 lbs

sales@heavydutysystems.com

All electric cooking equipment is supplied with a cord and plug.

Designed In USA. PERFORMANCE. DURABILITY. VALUE. 27